

LUNCH

MONDAY - SUNDAY | 12PM - 4PM

SMALL PLATES

EDAMAME, SPICY CHILLI GARLIC **5 VG**
EDAMAME, YUZU SESAME, SMOKED SALT **5 VG**
ROCK SHRIMP STYLE TEMPURA WITH SEAWEED FURIKAKE, KIMCHI MAYO **14**
KOREAN CRISPY FRIED CHICKEN, HONEY KIMCHI DRESSING **10**
BEEF RIBEYE HIRATA, MUSTARD MAYO, CABBAGE **9.5**
PRAWN KATSU HIRATA, WASABI MAYO, SAKURAZUKE **7.5**
BUTTERMILK CHICKEN KATSU HIRATA, SPICY MAYO KIMCHI **7**
CHICKEN & SPRING ONION YAKITORI WITH TOGARASHI **10**
PRAWN TEMPURA, WITH DAIKON OROSHI & TENSU BROTH **14**

DIM SUM

PRAWN HAR GOW, BAMBOO SHOOT, AO NORI **12.5**
CHICKEN SIU MAI, DRIED SHITAKE, WATER CHESNUT, CHILLI JAM **10**
PAN FRIED VEGETABLE GYOZA, MIXED VEGETABLES **8.5 VG**
SEAFOOD DUMPLING, GINGER, SCALLION, CRAB, PRAWN **15.5**
PRAWN & PORK, DRIED SHITAKE, CHILLI JAM **10.5**
WILD MUSHROOM, OYSTER, SHIMEJI, SHITAKE, CORIANDER **13 VG**
PRAWN & CHIVE, GINGER, SHALLOT OIL **15**

SIDES

JAPANESE STEAMED RICE, MIXED SESAME **6 VG**
WATERCRESS & NASHI PEAR SALAD, WASABI DRESSING **8.5 VG**
ASIAN FRIES, WASABI FURIKAKE **8 V**
TENDERSTEM BROCCOLI, SATSUMA MISO, CRISPY SHALLOTS **8 V**

STIR FRY

COMES WITH EGG NOODLES, SEASONAL MIX VEG, CHOW MEIN SAUCE

BEEF **16**
CHICKEN **15**
PRAWNS **16**
TOFU **13 V**

ROBATAYAKI

YAKINIKU GLAZED BEEF RIBEYE, CARAMELISED ONION MISO **30**
WHOLE MARINATED BABY CHICKEN, GOMA GINGER MISO DRESSING **23**
SALMON BELLY TERIYAKI, HIJIKI NI, CORIANDER LIME MISO **23**
AUBERGINE MISO, BABY GEM LETTUCE, BUBU ARARE, TOMATO MISO **16 V**
IMPERIAL MISO BLACK COD, CHILLI, LIME YUZU MISO **32**

ALL PRICES ARE INCLUSIVE OF 20% VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% IS ADDED TO THE TOTAL BILL. PLEASE NOTE OUR FOOD IS PREPARED IN AN AREA WHERE ANY OF THE 14 MAJOR ALLERGENS MAY BE PRESENT AND THUS WE CANNOT GUARANTEE ALLERGEN-FREE DISHES. PLEASE SPEAK WITH A MEMBER OF OUR TEAM IF YOU HAVE ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS

